

Poultry Products Specification**Page 1 of 2****Missouri Department of Corrections
Specification 41047****Turkey Bologna****I. CLASSIFICATION**

Type: Frozen

Style: Cooked Turkey Bologna

Weight Range: 9 - 11 pound chubs

II. FORMULATION

<u>Ingredients</u>	<u>Percentage</u>
Mechanically Separated Turkey	80.00 minimum
Water/Ice	11.75 maximum
Salt	2.00 maximum
Dextrose and/or Corn Syrup Solids	2.00 maximum
Spices and/or Flavoring	3.00 maximum
Sodium Phosphates	0.50 maximum
Sodium Erythorbate or Sodium Ascorbate	550 ppm maximum
Sodium Nitrate	156 ppm maximum
Sodium Lactate	2.00 maximum

III. PROCESSING, PACKAGING, AND PACKING REQUIREMENTS

Mechanically separated turkey (MST) shall be derived from grinding deboned carcasses no longer than 24 hours after deboning operation. No frozen MST shall be used. The meat shall be thoroughly mixed with water and ingredients. Unless mixing and stuffing are a continuous process, the product shall be cooled to 40 °F or less and held no longer than 48 hours prior to stuffing. Additionally, the total time from grinding deboned carcasses until cooking shall not exceed 96 hours.



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The resultant mix shall be stuffed into the appropriate size casing, linked, and cooked in accordance with FSIS regulations. The stuffing diameter shall be 4 - 5 inches to provide 9 - 11 pound chubs of bologna packed 4 per master case.

Prior to final packaging, the finished product shall be examined for over-cooked or otherwise off-condition product. Examination will be according to established Poultry Programs procedures and guidelines.

The product shall conform in all respects to the following chemical analyses:

- * Fat analysis - maximum 30 percent

Testing for the above chemical analyses may be performed by the receiving agency. Product not meeting the above requirements will be subject to rejection.

- * **Compliance with items marked with an asterisk (*) is the responsibility of plant management.**

ALSO SEE MISSOURI DEPARTMENT OF CORRECTIONS, POULTRY PRODUCTS SPECIFICATIONS, GENERAL REQUIREMENTS



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